

STANDARDS FOR ALL INDUSTRIES

COMPLIANCE	Adhere to CDC Guidelines for Businesses and Employers	https://www.cdc.gov/coronavirus/2019-ncov/community/organizations/businesses-employers.html
	Adhere to ND Department of Health Recommendations and Resources for the Public	https://www.health.nd.gov/diseases-conditions/coronavirus
	Complete the Workplace Assessment Tool for COVID-19	https://www.health.nd.gov/sites/www/files/documents/Files/MSS/coronavirus/Workplace_self_assessment_ND.pdf
MOVEMENT AND ACTIVITY	Gathering Size	Limit the number of people occupying the facility to ensure all maintain a minimum six-foot distance from one another.
	Physical Distancing	Mark six-foot increments where lines form.
	Workplace Activity	<p>Post signage (state provided) at all entrances of the facility informing all employees and customers that they should:</p> <ul style="list-style-type: none"> • avoid entering the facility if they have a cough or fever • maintain a minimum six-foot distance from one another • wash their hands often with soap and water for at least 20 seconds • limit unnecessary contact such as hugging and shaking hands
EMPLOYEE AND CUSTOMER SAFETY AND TRUST	Personal Protective Equipment (PPE)	Encourage use of cloth face coverings to employees and contracted workers whose duties require close contact (within six feet for ten minutes or more) with other employees and/or the public.
	Hygiene and Cleaning	Provide for contactless payment systems or, if not feasible, provide for disinfecting all payment portals, pens and styluses after each use.
		Provide hand sanitizer, soap and water or effective disinfectant at or near the entrance of the facility and in other appropriate areas for use by the public and employees, and in locations where there is high-frequency employee interaction with members of the public (e.g. cashiers). Restrooms normally open to the public should remain open to the public.
		Regularly disinfect other high-touch surfaces according to industry standard operating procedures in conjunction with Personal Protective Equipment (PPE) use for staff.
Special Measures	<ul style="list-style-type: none"> • Develop policies and procedures for prompt identification and isolation of sick staff and customers. • Encourage customers to download the Care19 App to increase success levels with contact tracing. 	



COMPLIANCE	Also Adhere to General Standards for all Industries	
MOVEMENT AND ACTIVITY	Gathering Size	<ul style="list-style-type: none"> Capacity should be limited to 50% of normal operating capacity as defined by certification of occupancy for the specific room, not to exceed 250 total attendees.
	Physical Distancing	<ul style="list-style-type: none"> Allow for 6 feet of spacing between groups: increase table spacing by removing tables, marking tables closed or provide a physical barrier between tables. Back to back booth seating is allowed. Reception and staging areas (indoor or outdoor) should be marked so physical distancing standards are met. Tables should be limited to 10 people per table.
	Venue Activity	<ul style="list-style-type: none"> Salad bars and buffets may operate as long as pre-portioned servings are prepared by staff. Buffet and salad bar in-use serving utensils are to only be used by staff and washed, rinsed and sanitized every 4 hours. Standing at bars or in reception lines is not allowed. Bar stool seating can be allowed for 1-2 guests, with 6 feet of separation between groups.
EMPLOYEE AND CUSTOMER SAFETY AND TRUST	Hygiene and Cleaning	<ul style="list-style-type: none"> Drink refills should not allowed unless served in a clean unused glass or cup. Menus should be single use paper or on a material that can be sanitized after each use. Drink coasters should be single-use or of a material that can be sanitized after each use. Tabletop electronics for ordering or contactless payments should be sanitized after each use. Self service cups should only touch the beverage dispenses lever. Newer beverage station models with buttons should be wiped off after each. All food offered at convenience stores or other outlets would need to comply with the buffet and salad bar guidance. Disposable cups, straws and utensils should be handled by staff only and served to the customer or be individually wrapped. Bar straws and coffee stir sticks, etc. should be handled only by staff and are served in drinks to customers. Self-service condiments should be eliminated and provided by request in single use or disposable containers. All venues should close for a minimum of 4 hours between events to deep clean.
	Special Measures	<ul style="list-style-type: none"> Dance floors are not allowed Encourage customers to download the Care19 App to increase success levels with contact tracing.